

# EASTER BRUNCH BUFFET CELEBRATION

Sunday, April 5, 2026 10am-3pm

## Brunch

Display of Pastries, Bagels and Cream Cheese  
Toasted Cheese Blintzes, Fresh Berries, Raspberry Puree  
Aged Cheddar, Vegetable, Egg White Frittatas  
Deluxe Omelet Station\*  
Classic Brioche Cinnamon French Toast, Maple Syrup  
Harry's Home-Fried Potatoes\*  
Roasted Country Sausage Links and Bacon\*

## Appetizers, Soup, Salads

Golden Hawaiian Pineapple & Strawberries\*  
Cheese Display of Baked Brie & Muenster  
St. James Norwegian Smoked Salmon\*  
Chesapeake Style Shrimp Cocktail\*  
Tortellini & Crispy Pancetta Salad  
Dutch Cabbage & Chicken Soup  
Pickled Farmstand Tomatoes, Fresh Mozzarella\*  
Field Greens Salad, Cucumber, Grape Tomatoes, Red Pepper-Garlic Vinaigrette\*  
Spinach & Frisee Salad, Spiced Barley & Greek Olives  
Artisan Breads

## Carving Station

Harry's Award-Winning Prime Rib Au Jus\*  
Applewood Smoked Carver's Ham\*, Whole Grain Mustard Glaze\*

## Entrees & Sides

Jumbo Lump Crab Cakes, Apple-Cabbage Slaw, Sauce Ravigote  
Roasted Atlantic Salmon, Mirin Glaze, Miso Broth  
Seared Chicken Breast, Local Mushroom Demi  
Garlic & Herb Roasted New Potatoes  
Haricots Verts

## CHILDREN'S BUFFET

French Toast Sticks, Chicken Tenders,  
Buttered Noodles, Peas & Carrots\*

## GRAND DESSERT DISPLAY

◆\$79.50 FOR ADULTS, \$25.00 FOR CHILDREN AGES 5-12

◆Under age 5 are Free

◆Service Charge Included

◆Non-Alcoholic Beverages Included

◆Menu Subject To Change

\* gluten-free item